

# Golden Corn Bread



**Yield: 12 Muffins**

## Ingredients:

- 1 c. enriched yellow corn meal
- 1 c. All Purpose Flour
- 2 to 4 T. sugar
- 4 tsp. baking powder
- $\frac{1}{2}$  tsp. salt
- 1 c. milk
- 1 egg
- $\frac{1}{4}$  c. Vegetable oil

## Procedure:

1. Pre-heat oven to 425 degrees.
2. In large bowl, combine corn meal, flour, sugar, baking powder and salt.
3. While stirring, slowly add milk, egg and oil.
4. Beat until fairly smooth, about 1 minute.
5. Pour batter into lined muffin cups.
6. Bake at 425 for 12-15 minutes.